

en Ville Event Design and Catering (416) 533-8800

Upcoming Vintages

Release Date:

April 12, 2008

If you have any questions or comments, please send them to:

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Drink well and wisely!

Featured Wines:

Cardinal Zin Beastly Old Vines Zinfandel 2005, California

La Mision Reserva Carmènère 2006, Chile

D'Arenberg The Last Ditch Viognier 2006, Australia

Torbreck Woodcutter's Shiraz 2006, Australia

Antech Limoux Cuvée Xpression Crémant de Limoux Brut 2005, France

Château de Treviac Corbières 2006, France

Domaine Rièrè Cadène Muscat de Rivesaltes 2006, France

d'Arenberg The Footbolt Shiraz 2005, Australia

d'Arenberg The Laughing Magpie Shiraz/Viognier 2006, Australia

Château Pipeau Saint-Emilion Grand Cru 2003, Bordeaux

Château de Gourgazaud Cuvée Mathilde 2006, France

Elio Filippino Arneis 2006, Italy

Sensi Mantello Sangiovese/Syrah 2003, Italy

Muga Reserva 2004, Spain

The Most Expensive Bacon in the World

In the pursuit of a perfect culinary moment, I attempted to make bacon. I studied recipes and got some advice from a good friend, Chef Ted Reader. I bought a pig belly, cut it in three and cured it in 3 lbs of honey, 3 lbs kosher salt, and 2 lbs brown sugar. Saturday morning, I rinsed off and dried the pork – the container was gooey and at the bottom was undissolved sugar, salt, and honey. Being the typical man, I rinsed it all down the sink with hot water.

Saturday night, my bride complained the sink was clogged. I plunged to no avail. "Don't worry," said I, "I'm a man. I've got hydrochloric acid." Down the sink it went, gurgling and emitting enough fumes to warrant the evacuation of the dogs and children. I turned on the cold tap, hey presto, success! It ran freely.

Later that night, water leaked from under the sink. I'll fix it in the morning. Morning came. I attacked the plastic pipes with a huge wrench, after much manly grunting, I snapped off all the pipes under the sink. I passed my wrench to Mrs. Johnson and said, "Please call someone. I'm going to put a piece of bacon in the smoker and spend the afternoon in my favourite cigar store."

I arrived home several hours later to find a plumber finishing off the re-plumbing of all the pipes under the sink. He gave me one of those, "Thank you for providing my income," looks.

A dinner guest had just arrived. I invited him to see my smoker and bacon handy work. We got to the smoker which is a large unit. I opened the door. No smoke. Oh, no! The flame had blown out. I reached for the big red ignition button and, BOOM!! We were now on our backs in the snow, looking like two cockroaches upside down, our arms and legs flailing!

We returned to the kitchen. The plumber had finished and stood there smiling as he presented me his bill of \$526.00. That worked out to be \$150.28 per pound.

The bacon was awesome! What did we drink with it, given the experience of the afternoon? I just drank lots.,



Best regards,

en Ville

EVENT DESIGN AND CATERING



The vintage release of April 12 has a few good cellar building selections

and a few outstanding wines. No matter how much I berate the LCBO,

I do take my hat off to their publication, which is always educational and

Cardinal Zin Beastly Old Vines Zinfandel 2005, California

I've never been a great Zinfandel supporter however I've had this wine on several occasions and found it to be first class. It has structure and for once it's not a California wine that's like

licking fruit balm at the opening. There's a definitive wood nose and it has one of the greatest labels I've seen on a wine bottle; I must admit it was the label that first attracted me to this

wine. A little on the expensive side for what it is, but worth the experience.

LCBO #903245
\$26.95



La Mision Reserva Carmenère 2006, Chile

Exceptional Value

The maker of this wine is William Fèvre, a Frenchman who really understands the potential of

Chile. The varietal is an old Bordeaux grape which has a totally different expression after being grown in the central valley. Abundant fruit, a

marked acidity to support it, I would drink this with any of my planned barbecues this summer.
LCBO #059337
\$12.95



D'Arenberg The Last Ditch Viognier 2006, Australia

I've not tasted this Viognier. Although, being a cultist in the d'Arenberg movement, I daresay it's another exceptional

wine from Chester Osborn, who doesn't know the meaning of average. I'm going to buy three bottles, one to

drink immediately and two to think about.

LCBO #025064
\$19.95



Torbreck Woodcutter's Shiraz 2006, Australia

What an incredible ecosystem the Barossa Valley is. It's really the sun's anvil. The berries ripen to a significant degree, accentuating all of the qualities of this particular

varietal. The Torbreck Woodcutter's is not just another Aussie shiraz, of which there are plenty. This is chock full of berries, fruits abound, with underlying chocolate

and cedar. A powerful wine that's extremely high on the quaffability factor.

LCBO #927533
\$25.95



Antech Limoux Cuvée Xpression Crémant de Limoux Brut 2005, France

This is really, really one of my favourite, the Crémant de Limoux: refreshing, a touch of lemon, tonnes of lychee and papaya, with a typical

champagne-style biscuit in its length. I'm going to enjoy as much of this as Mrs. Johnson, my wife of many vintages, will allow me and drink copious

amounts on my deck throughout the summer. This is an absolute gem. LCBO #068239 \$17.95



Château de Treviac Corbières 2006, France

Good Value

This is a winner. Very typical Corbieres, it's got the herbaceous nose and

good balance of fruit. I'd even keep this for 2 or 3 years. It can only get better with a touch of short-term cellaring.

LCBO #670505 \$14.95



Domaine Rièrre Cadène Muscat de Rivesaltes 2006, France

I really, really enjoy Muscat in all its presentations from that of Greece, Portugal, and France. A naturally sweet wine, it's

another wine for my deck this year. Maybe I'll stumble across some foie gras or some Roquefort cheese to accompany

this little gem. LCBO #065144 \$18.95



d'Arenberg The Footbolt Shiraz 2005, Australia

This is one of the first d'Arenberg wines I ever tasted. It's prudent for short-term cellaring. It's a big mouthful: tonnes of berries and plums, a

touch of tobacco and herbs, read into it what you will. This is an awesome, concentrated offering and I would dare to say this Footbolt

paved the way to my entering the d'Arenberg cult. LCBO #984021 \$21.95



d'Arenberg The Laughing Magpie Shiraz/ Viognier 2006, Australia

I've got this wine going back a good four or five vintages. The Viognier definitely smoothes out the Shiraz to a degree where after a few years

of cellaring, it almost becomes velvety. There is a sweet spice note to the length and a touch of cocoa. It's complex. Another typical example

of Chester Osborn's oenophilic magic.
LCBO #936971
\$27.95



Château Pipeau Saint-Emilion Grand Cru 2003, Bordeaux

This is always a winner and it gets better year after year. I'm thinking it may be one of the only positive effects of global warming. This has typical

black currant, leather, Bordeaux-style touch of oak and is bold. It still needs a good few years to level out. I have great expectations of this wine

and for the cost, it's a winner.
LCBO #591461
\$39.95



Château de Gourgazaud Cuvée Mathilde 2006, France

****Exceptional Value****

Here's another one I've got going back for eons. I have never been disappointed by this house. I believe they leave their wines to ripen well, giving

huge fruit flavours. It will definitely benefit from a few years in the cellar. The flavour is, for me, quite complex with berries, prunes, a slight tartness, tobacco, herbs, and spices. Essentially,

quite complex with an awesome finish. Buy a case of this one.
LCBO #958629
\$13.95



Elio Filippino Arneis 2006, Italy

This wine is either a love or hate. However, I would recommend everybody try the bottle. It's a varietal that was virtually extinct a few decades ago. It was brought

back to life to blend with some Italian red varietals as a softener. Now, apparently, it's making a name for itself as a stand alone varietal. It has some Viognier character-

istics. Try it. You never know, you may love it.
LCBO #060848
\$18.95



Sensi Mantello Sangiovese/Syrah 2003, Italy

I had an earlier vintage of this Tuscan wine just ten days ago. I can't say enough about it. It's not trying to be something it's not, as I often find in

super Tuscans. Very laid back, seductive, toffee, enough fruit mid-palate, leading to an incredible finish. Very soft. Just an outstanding little Italian.

I suggest two to three years in the cellar.
LCBO #683706
\$29.95



Muga Reserva 2004, Spain

There's not an awful lot to say that hasn't already been said about this incredible Rioja. For me it typifies all the flavours a Rioja should have. Consistently a brilliant wine, I

just love the almond flavours. Enough fruit, a touch of biscuit, just an awesome wine. I note that the LCBO recommends it with this, that, and the other; this is such

a great wine, I'd just drink it alone.
LCBO #177345
\$23.95
LCBO #976928, \$13.95 for 375 mL



Château Yquem 1945

On the penultimate page of this LCBO April 12th release is a picture of 5 bottles of Château Yquem 1945. Appar-

ently, the value is \$2,875 a bottle. When I saw this picture, I was mesmerized. For me it holds more intrigue, excite-

ment, and seduction than the centre-pages of Playboy. Just an incredible picture!

This is "La Tache" of the Sports Car World



The Audi R8. I saw this vehicle at a recent motorshow. It is *so* sexy, it is *so* comfortable—I want to run away with this vehicle. It's an aluminum car. The performance is out of this world. Couldn't really imagine where

you could open it up but I'd just enjoy showing it off in Yorkville. The engine produces 420 great horsepower, it has a 6 speed, R-tronic gear box with an all-wheel drive system. The top speed is not quoted but I would

imagine it's in the region of 180 mph and probably gets to 60 mph in under 4.5 seconds. I also noted it comes with its own OPP officer in its trunk! Anyway, I can dream.